



CITY OF LONG BEACH

Department of Health and Human Services

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Warewashing

Warewashing is an important part of the cleaning process in a food facility. Bacteria are not always killed with soap and water. Therefore, all kitchen wares such as dishes, utensils, and multi-use cooking equipment (pots, pans, cooking utensils) must be washed, rinsed and sanitized before use.

Warewashing is a three-part process:



- **Wash:** the dish or utensil with hot water (110°F minimum) and soap in the first sink
- **Rinse:** off the soap residue with clear water in the second sink
- **Sanitize:** in the third sink by soaking kitchen wares in an approved sanitizer and then allow to air dry



Use one of the approved sanitizers:

- Chlorine sanitizer: 30 seconds at 100ppm (parts per million)
- Quaternary Ammonia: 60 seconds at 200ppm (parts per million)
- Iodine Sanitizer: 60 seconds 25ppm (parts per million)

A test strip must be used to verify correct concentration. The strip will change color when dipped in a sanitizer solution. Match the color on the concentration key found on the container.